GASTROBACK®

Instructions for use
Food Slicer/Shredder Attachment
Accessory Design Stand Mixer Advanced

Art.-Nr. 98102

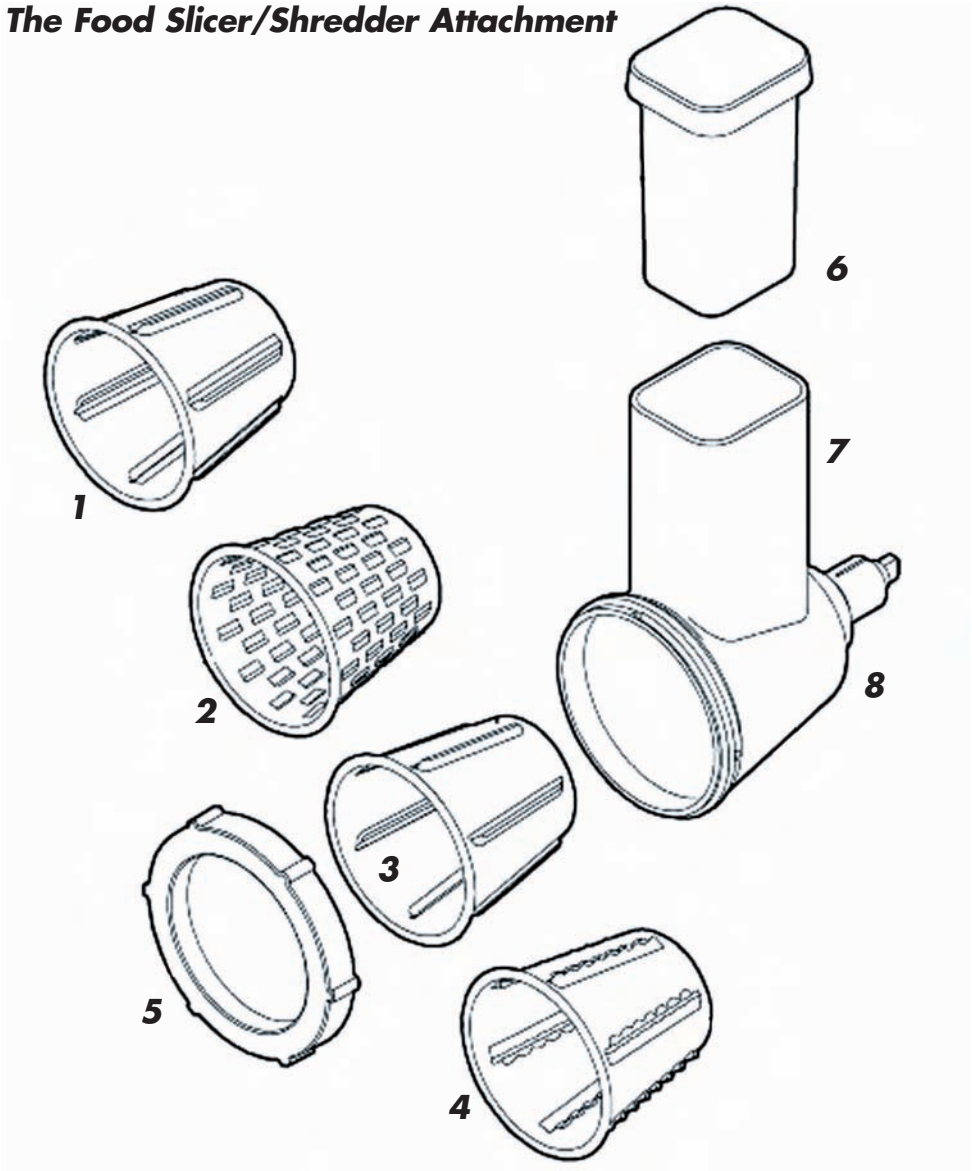
Read all provided instructions before first usage!
Model and attachments are subject to change

Carefully read all provided instructions before you start running the appliance and pay regard to the warnings mentioned in these instructions.

Important Instructions

- *The appliance is designed for normal household quantities. Do not operate or store the appliance outdoors or in damp or wet areas.*
- ***WARNING:** The blades are very sharp. Pay attention when handling the slice or shredder applications. Only touch the slice or shredder applications on the margin when handling them.*
- *Before use, always make sure that the appliance and accessory is properly and completely assembled. Always IMMEDIATELY unplug the appliance after each operation and before assembling or disassembling accessories. Always ensure, that the slice or shredder applications and accessories are engaged firmly before connecting the appliance to the mains power supply (see ´Operation`). Always handle the entire appliance and the tools with care and without violence.*
- *Do not grab into the assembled attachment with your hands or any other objects when the appliance is connected to the poweroutlet.*
- ***CAUTION:** Do not block the ventilation slits on the back of the appliance and do not use the appliance in continuous operation for more than 10 minutes to avoid overheating. If processing large quantities of food, regularly interrupt operation and unplug the appliance for a few minutes, to let the motor cool down.*
- ***ATTENTION: Avoid contact the moving parts. Keep hands, hair, clothing, as well as spatula and other utensils, away from accessory during operation to prevent injury and/or damage to the mixer or the attachment.***
- ***IMPORTANT:** Speed setting 4 is the highest speed setting recommended, when using the Food Slicer/Shredder Attachment.*
- ***DO NOT** immerse the motor housing or power cord in any liquids or spill any liquids on it.*
- ***Never leave the appliance unattended when in operational mode.** Do not leave the appliance unattended while connected to the power supply.*

The Food Slicer/Shredder Attachment



1. *thick slicer application*
2. *fine shredder application*
3. *thin slicer application*
4. *coarse shredder application*
5. *ring nut*
6. *food pusher*
7. *feed chute*
8. *housing*

driveshaft

Food Slicer/Shredder Attachment

Operating

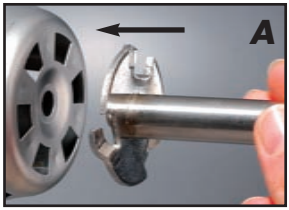
Before first use of the Food Slicer/Shredder Attachment

Remove all promotional materials and packing as well as any foreign objects, but do not remove the model label. Before first use and after a long period of storage, clean the processing tools in warm soapy water (see ´Care and Cleaning`).

Using the Food Slicer/Shredder Attachment

WARNING: *Always switch ´Off` the appliance, wait until the motor stops completely and unplug the appliance before assembling/disassembling the attachment. To turn the appliance ´Off` you have to turn the speed control anticlockwise into the ´Off`-position.*

Assemble the Food Slicer/Shredder Attachment



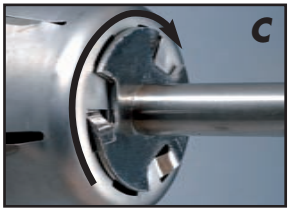
1. Take the driveshaft into your right hand. The wider part with the guiding pins has to face the front and the shaft has to face backwards (picture A).

2. Take the application needed into your left hand.

WARNING: *The blades are very sharp. Pay attention when handling the slice or shredder applications. Only touch the applications on the margin when handling them.*

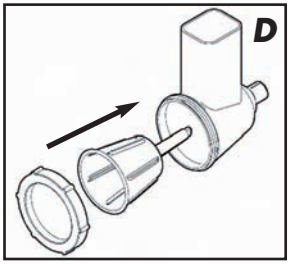
Place the guiding pins of the driveshaft into the matching holes in the bottom of the application (picture B).

3. Lock the driveshaft in position turning the driveshaft clockwise (picture C).



4. Place the application together with the driveshaft into the housing. The shaft has to face the housing when sliding the application into the housing (picture D).

NOTE: *The application is correctly located when it is pushed up all the way inside the housing and the end of the shaft of the driveshaft pokes out of the back end of the housing.*



5. Take the ring nut and screw it onto the thread of the housing turning it clockwise (picture D).

NOTE: *Do not tighten the ring nut too much to avoid overwinding the thread.*

The Food Slicer/Shredder Attachment is now assembled and can be attached to the Design Standmixer Advanced.

6. Prop up the attachment access (picture E).

7. Press down the attachment ejector (picture F) and slide the Food Slicer/Shredder Attachment into the opening. Release the attachment ejector and turn the Food Slicer/Shredder Attachment slightly so that the shaft engages in the socket with pin of the access opening located in the hole of the attachment.

The Food Slicer/Shredder Attachment is now ready for use (picture G).

Example for uses of the applications:

Fine Shredder: *Finely shreds hard and crisp vegetables, such as carrots, beets, turnip, potatoes, celery or nuts, firm and cold cheese, coconut and dry bread.*

Coarse Shredder: *Coarsly shreds carrots, celery, onions, fruit, nuts or chocolat. Potato can be shredded for hush browns.*

Thick Slicer: *Gives a thick slice for firm foods. Perfect for vegetables that are to be steamed, fried or scalloped.*

Thin Slicer: *Thinly slices vegetables for cole slaw, potato chips, sauerkraut, sliced cucumber, radishes, celery and nuts.*

To operate the Food Slicer/Shredder Attachment

WARNING: *For the case that liquid runs over the appliance while operating turn the appliance ´Off` immediately and pull the plug. Clean and dry the appliance according to the instructions ´Care and cleaning`.*

1. Prepare the vegetables (peel, wash, get seeds out and cut of the stem).

2. Assemble the Food Slicer/Shredder Attachment as described, attach it to the Design Standmixer Advanced and place a plate or dish in front of the outlet.

WARNING: *Always make sure that the appliance is turned ´Off` before plugging in the power supply.*

3. Plug the power supply cable into a mains socket.

***WARNING: Never** hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute. Never push the food through the feed chute.*

ATTENTION: Avoid contact the moving parts. Keep hands, hair, clothing, as well as spatula and other utensils, away from feed chute during operation to prevent injury and/or damage to the appliance.

4. Place the vegetables little by little in the feed chute and put the food pusher into the feed chute. Switch ´On` the appliance using speed setting 4.

***IMPORTANT:** Speed setting 4 is the highest speed setting recommended, when using the Food Slicer/Shredder Attachment.*

To ensure that the vegetables are evenly shaped, feed the vegetables through the feed chute at a constant rate.

5. Slowly feed the vegetables through the feed chute and guide down with the food pusher. Do not apply excessive force when pushing down the food pusher. Use only the food pusher to guide down the vegetables. Never use the fingers!

***IMPORTANT:** Operate in a slow and constant pace. **Do not** try to rush the procedure by pushing down the food with force.*

***NOTE:** Whenever you wish to change applications, the appliance must be turned ´Off` and disconnected from the power outlet. Take off the attachment and remove the ring nut turning it anticlockwise. In order to avoid injury, use a towel or something protective to grip the ring nut. Turn the housing around and the application will slide out off the housing. Loosen the driveshaft from the application and change the applications (refer to the instructions ´Dissemble the shredder attachment`). Assemble the attachment referring to the instructions ´Assemble the shredder attachment` and continue your work.*

6. Switch ´Off` the appliance after use and disconnect the power supply cable from the mains socket.

7. Clean and disassemble the appliance right after use and make sure that no leftover food desiccate on the appliance. Work according to the instructions ´Care and cleaning`.

Dissemble the Food Slicer/Shredder Attachment

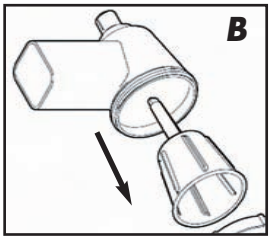
1. Switch ´Off` the appliance after use and disconnect the power supply cable from the mains socket.

2. Press down the attachment ejector (picture A) and pull the Food Slicer/Shredder Attachment out off the access opening.

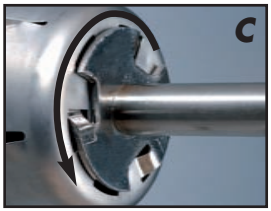
3. Take off the ring nut by turning it anticlockwise.

***NOTE:** In order to avoid injury, use a towel or something protective to grip the ring nut.*

4. Turn the housing around and the application will slide out off the housing (picture B). Ensure the application will not fall on the floor when sliding it out.

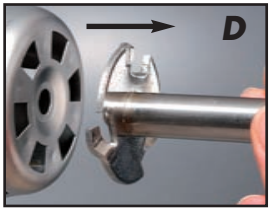


5. Loosen the driveshaft from the application turning the driveshaft anticlockwise. Pull the driveshaft out of the application (picture C/D).



Care and Cleaning

Clean the appliance directly after use and do not leave any food dry on the surfaces of the appliance.



***WARNING:** To avoid injuries to persons and damage, always switch ´Off` the appliance, wait for the motor to stop completely and unplug the appliance immediately after operation and before disassembling or cleaning the appliance. With the appliance connected to the power supply, keep hands, hair, clothing, as well as spatula and other utensils, away from feed chute and the blades of the applications to prevent injury and/or damage to the appliance.*

***DO NOT** place the appliance or power cord in an automatic dishwasher. Do not immerse the motor housing or power cord in any liquids or spill any liquids on it. Always wipe off spilled liquids immediately.*

***CAUTION:** Do not use abrasive cleaners, cleaning pads, corrosive chemicals (disinfectants, bleach) or any sharp or hard objects (i.e. metal scouring pads) for cleaning, for this could damage the surfaces. Carefully clean the appliance with a damped sponge or cloth and warm soapy water.*

1. Switch ´Off` (speed control into 'Off'-position), wait for the motor to stop completely and unplug the appliance from the power outlet.

2. Disassemble the attachment regarding the instructions ´Disassemble the Food Slicer/Shredder Attachment` and remove food residues on the scroll and the feed chute. Use the handle of the provided spanner for emptying the feed chute.

Follow the cleaning instructions step by step

3. Wash all parts thoroughly in hot soapy water. Do not use aggressive detergents. The applications and the housing are suitable for dishwasher. Soak parts with desiccated food leftovers a few minutes in warm soapy water and use a nylon cleaning brush

or cleaning sponge for cleaning. Rinse all parts with running water and dry them accurately.

NOTE: *Some foods such as carrots may stain the housing. These stains may be removed by placing the housing in the dishwasher or rub a small amount of of or shortening over the stains, wash in warm sudsy water and rinse.*

4. Wipe the appliance and power cord with a damp soft cloth. Take care not to spill or drip water or any other liquids on the appliance.

5. Thoroughly dry the appliance and all parts of the appliance and attachment after each cleaning. Leave all parts dry naturally where they are out of reach of young children.

Storage

Always clean the appliance and attachment before storing (see ´Care and Cleaning`). Ensure to store the appliance and attachment where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is out of reach of young children.
Place the appliance and attachment on a clean and stable surface, where it can not fall. Do not place any hard or heavy objects on the appliance or the attachment.

Notes for disposal

Dispose of the appliance must be effected in accordance with the corresponding local regulations and requirements for electrical appliances. Please contact your local disposal company.

Warranty

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without an written agreement. The purchaser has to present the sales slip in assertion-of-claims and has to bear all charges of costs and risk of the transport.

Recipes

Teriyaki Vegetable Sauté

for 4-6 persons

4 medium	*carrots, peeled and cut into thirds*
1 medium	*red or green bell pepper, cut in fourth*
1 medium	*onions, cut in fourth*
1 teaspoon	*oil*
1/4 teaspoon	*red pepper flakes*
1 teaspoon	*sugar*
1 teaspoon	*starch*
1/4 teaspoon	*ginger*
1/2 cup	*chicken or vegetable broth*
1 tablespoon	*soy sauce*

Assemble the application, using the thick slicer and attach to mixer. Turn to speed 4 and slice carrots into large bowl placed under the outlet. Repeat with bell pepper and onion. Heat oil in large skillet over medium-high heat until oil sizzles.

Add vegetables and red pepper flakes. Cook and stir 4-5 minutes, or until vegetables are crisp-tender.

Combine all remaining ingredients in a small bowl. Add to mixture in skillet all at once. Cook and stir until mixture is thickened and vegetables are coated with sauce.

Carrot-Coconut Cake

for 12-16 persons

4 medium	*carrots, peeled and cut into thirds*
11/4 cups	*flour*
1 cup	*whole meal flour*
11/2 cups	*sugar*
2 teaspoons	*baking soda*
1/2 teaspoon	*salt*
1/4 teaspoon	*nutmeg*
1/2 cup	*oil*
1 can	*pineapple (approx. 227 gr), crushed in juice, undrained*
3	*eggs*
1 package	*vanilla sugar*
3/4 cup	*flaked coconut*
	Orange Cream Cheese Frosting

Assemble the application, using the fine shredding application and attach to mixer. Turn to speed 4 and shred carrots into large bowl placed under outlet. Set aside.

Combine flour, whole meal flour, sugar, baking soda, salt, and nutmeg in mixer bowl. Add oil, pineapple, eggs and vanilla sugar. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 1 minute. Stop and scrape bowl. Turn to speed 4 and beat about 30 seconds. Turn to speed 1 and add coconut and carrots. mixing just until blended.

Pour batter into greased and floured baking pan 35 x 22 x 5 cm. Bake at 175 degrees for 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool completely on wire rack. Frost with Orange Cream Cheese Frosting, if desired.

Orangen-Frischkäse Tortenguss

4 cups	*powdered sugar*
1 Paket	*light cream cheese (ca. 227 gr.)*
1 teaspoon	*orange juice*
1/2 teaspoon	*grated orange peel, untreated*

Place all ingredients in mixer bowl. Attach bowl and flat beater to mixer.

Turn to speed 1 and mix about 30 seconds, or until blended. Turn to speed 4 and beat about 2 minutes, or until smooth and creamy.

Accessories for the Design Stand Mixer Advanced

You will get the accessories from your specialty retailer.

Pasta Maker Attachment
Art.-Nr.: 98100

Meat Grinder / Cookie Attachment
Art.-Nr.: 98101

Food Slicer/ Shredder Attachment
Art.-Nr.: 98102

Additional stainless steel bowl
Art.-Nr.: 98103

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